

## Welcome To

### *The Dining Room At Lindeth Howe...*

...Relax and enjoy your evening.

Your drinks with our selection of canapés will be served to you shortly in the lounge, and this evening's Maitre'd will be with you in a few moments to take your order.

### *The Opening Act...*

#### *Amuse Bouche*

*Chef's complimentary Canapé*



#### *Chef's Recommendation*

##### *Seasonal Soup of the Day*

*Warm Homemade Bread Roll*

##### *Caramelised Shallot and Thornby Moor Goats Cheese Tartlet*

*Vine Cherry Tomatoes, Balsamic Reduction*

##### *Confit Goosnargh Duck Leg*

*Braised Baby Gems, Puy Lentils, Damson Jus*

##### *Grilled Fillet of Rainbow Trout*

*Beetroot, White Bean & Blood Orange Salad*

##### *Terrine of Autumn Game*

*Apple and Celeriac Salad, Toasted Brioche, Hazelnut Vinaigrette (Supplement £2.95)*

##### *Homemade Celery Veloute*

*Poached Duck Egg, Black Truffle Oil*

##### *Potted Flookburgh Shrimps with Stem Ginger*

*Tempura Oysters, Crisp Leaves, Tomato and Parsley Oil (Supplement £3.75)*

*All our starters are accompanied with a selection of breads,*

*All freshly prepared and baked by your chefs today*

### *The Interval...*



#### *Lindeth Howe Refreshing Sorbet*



*The Main Performance...*

*Chef's Recommendation*

*Baked Fillet of Pork filled with Apples and Cinnamon*

*Baby Black Pudding, Parmentier Potatoes, Sage and Shallot Sauce*

*Roast Loin of Cumbrian Lamb*

*Rosemary and Garlic Creamed Potato, Root Vegetables, Redcurrant Jus*

*Pan Fried Goosnargh Cornfed Chicken Breast, with a Sultana Mousseline*

*Chateau Potatoes, Savoy Cabbage, Parsley Sauce*

*Baked Monkfish Tail wrapped in Panchetta*

*Thyme Roasted Baby Fennel, Warm Orange Dressing*

*Grilled Fillet of Black Bream*

*Grain Mustard Mashed Potato, Braised Ham, Parsnip Puree*

*Pan Fried 8oz Cumbrian Fillet Steak, glazed with Garstang Blue Cheese*

*Homemade Chunky Chips, Wild Mushroom Ragout,  
Sautéed Baby Spinach, Green Peppercorn Sauce (Supplement £5.75)*

*Char-grilled Aubergine and Marinated Vegetable Gateau*

*Tomato and Pimento Coulis*

*Globe Artichoke and Green Olive Risotto*

*Buttered Asparagus, Parmesan Shavings*

*The Finale...*

*Choose from our Dessert and Cheese Menu*



*Filter Coffee, Tea & Petit Fours*

*The Ensemble...*

<i>Senior Chef</i>	<i>Adrian Fenton</i>	<i>Hotel Manager</i>	<i>Alison Magee - Barker</i>
<i>Head Waiters</i>	<i>Sunil Burke &amp; Vasile Pavalascu</i>	<i>Deputy Manager</i>	<i>Tony Holden</i>

*The full menu is available for £38.00 per person*

*As a sign of respect to others, please refrain from using mobile phones whilst dining.*

*We also ask you to respect our Dress Code*

*The Finale...*

*Chef's Recommendation*

*Lindeth Howe Sticky Toffee Pudding*

*Toffee Sauce & a Snap Basket of Vanilla Seed Ice Cream*

*Earl Grey Tea Mousse*

*Condensed Milk Foam, Homemade Shortbread Biscuits*

*Assiette of Chocolate Desserts*

*Chocolate and Orange Tart, Chocolate Chip Ice Cream, White Chocolate Milkshake*

*Coconut Crème Brulee*

*Smoked Pineapple Sorbet*

*Steamed Ginger Sponge Pudding*

*Vanilla Anglaise, Honey Roasted Fig*

*Homemade Egg Custard Tart*

*Cinnamon Ice Cream*

*A Selection of English Cheeses*

*Homemade Fruit Chutney, Grapes & Biscuits*



*A selection of Filter Coffee, Tea and Petit Fours*



*Dessert Wine Selection*

	<i>Half Bottle</i>	<i>100ml glass</i>
<i>Chateau Laurette Vieilles Vignes</i>		<i>£2.60</i>
<i>Beelgara Raisined Semillion 2003</i>	<i>£11.50</i>	<i>£3.00</i>
<i>Weltevrede Cape Muscat, Bonnieval 2001</i>	<i>£16.50</i>	<i>£4.00</i>

## The Encore

*Traditional cheeses selected by our Chef... or even another dessert  
(Extra Course Charge £4.95)*

### **Jenny Wood**

*A semi soft mould ripened cows milk cheese made by Martin Gott at the Holker dairy, part of the Holker estate, near Cark in Cumbria.*

### **Crofton**

*Made with a mixture of cows and goats milk. Its unpressed semi soft and naturally rinded. Made by Carolyn & Leonnie Fairburn at the Thornby Moor dairy near Carlisle.*

### **Blengdale Blue**

*A soft, almost spreadable Cumbrian blue cheese from the Cumberland dairy near Appleby.  
(A silver medal winner at the British cheese awards 2005)*

### **Cumberland Farmhouse**

*Made on the farm by Carolyn & Leonnie Fairburn in Thursby, Cumbria from the milk of their Shorthorn herd. It is hard, smooth and creamy. Matured for 4 months in Calico.*

### Port Selection

	<i>50ml glass</i>
<i>Fonseca Guimarens Vintage Port</i>	<i>£2.00</i>
<i>Kopke Colheita, Vintage Port 1996</i>	<i>£2.20</i>
<i>Ramos Pinto Qunita da Ervamoira 10 yr old Tawny</i>	<i>£3.80</i>



*A selection of Teas, Coffees, Liqueurs & Petit Fours will be served at your leisure in the lounges.*

*On behalf of all your cast here in the Dining Room at Lindeth Howe, I hope you've enjoyed your evening with us.*

*The full menu is available for £38.00 per person*

*Whilst gratuities are greatly appreciated, these are entirely at your discretion.*

***Hope to see you again soon!!!***

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